Rachel’s Pudding Pantry: The new gorgeous, cosy romance for 2019 from the kindle bestselling author (Pudding Pantry, Book 1) Using good-quality ingredients, smart store-cupboard shortcuts and time-saving ideas, James Martin shows how to put delicious, everyday food on the table in next to no time. Each recipe is straightforward to shop for with easy-to-find ingredients, and can be prepared from start to finish in 20 minutes, including any accompaniments. Additionally, there are clever tips about how to adapt and vary the dishes to suit your time constraints. Divided into chapters on starters, main courses and desserts, there are plenty of quick after-work suppers, such as smoked haddock fishcakes with quick
hollandaise, or hot noodle soup with chilli and mushrooms, as well as simple-but-stunning dishes for entertaining when you're short of time, such as sushi salmon with hot sizzling sesame oil, or roast duck with cumin-spiced lentils. Delicious yet speedy puddings include a 5-minute banoffee cheesecake, whoopie cakes and strawberries with vodka sabayon.

Mary Berry’s Quick Cooking The Sunday Times and New York Times Bestseller ‘There’s nothing like a perfectly light sponge flavoured with spices and citrus or an icing-sugar-dusted cookie to raise the spirits and create a moment of pure joy.’ In his stunning new baking and desserts cookbook Yotam Ottolenghi and his long-time collaborator Helen Goh bring the Ottolenghi hallmarks of fresh, evocative ingredients, exotic spices and complex flavourings - including fig, rose petal, saffron, aniseed, orange blossom, pistachio and cardamom - to indulgent cakes, biscuits, tarts, puddings, cheesecakes and ice cream. Sweet includes over 110 innovative recipes with stunning photos by award-winning Peden + Munk – from Blackberry and Star Anise Friands, Tahini and Halva Brownies, Persian Love Cakes, Middle Eastern Millionaire’s Shortbread, and Saffron, Orange and Honey Madeleines to Flourless Chocolate Layer Cake with Coffee, Walnut and Rosewater and Cinnamon Pavlova with Praline Cream and Fresh Figs. There is something here to delight everyone – from simple mini-cakes and cookies that parents can make with their children to showstopping layer cakes and roulades that will reignite the imaginations of accomplished bakers.

Pinch of Nom An inspiring collection of quick and delicious puddings made with simple and fresh ingredients from Nigel Slater, the master of the easily prepared dish. In four sections – Summer, Autumn, Winter and Spring – he offers ideas for a wide range of mouth-watering and irresistible desserts all of which can be prepared in under half an hour.
MOB Veggie Nigel Slater presents over 350 creative, delicious and nourishing recipes and suggestions for those who'd rather spend more of their time eating than cooking. From simple snacks to dinner-party desserts, all the dishes in Real Fast Food can be ready to eat in 30 minutes or under.

Sweet Enjoy Nigella’s Christmas classic with a vibrant new look as part of the Nigella collection. ‘What comes out of your kitchen means more than anything from a shop ever will. The satisfaction of the season can stem from the stove.’ With her no-nonsense approach and inspirational ideas, combined with reassuring advice and easy-to-follow, reliable recipes, Nigella Christmas is guaranteed to bring comfort and joy, and make sure the season of good will stays that way. Here is everything you need to make your Christmas easy and enjoyable, from party food ideas and scrumptious cakes and puddings to the main event itself – turkey with all the trimmings, a vegetarian Christmas dinner or a wide range of delicious alternatives. With lusciously warm photography, evocative food writing and a beautiful hardback design, this is a book you will treasure for many years as well as a delicious Christmas present for friends and family. The more the merrier – cocktails, canapés and other scrumptious party food Seasonal support – soups, salads, sauces and serve-later side dishes Come on over – easy dinner ideas for stress-free suppers with friends The main event – from traditional roast turkey to the ultimate Christmas pudding with all the timings you need for a stress-free Christmas Day. Alternative Christmas dinners – goose, beef, pork and a vegetarian feast Joy to the world – Christmas baking and sweet treats All wrapped up – mouthwatering gift ideas for a personal touch Christmas brunch – recipes to make Boxing Day special

Appetite Get cooking simple and delicious meals with Nigel Slater's Real Cooking.'This is real cooking. The
roast potato that sticks to the roasting tin; the crouton from the salad that has soaked up the mustardy dressing these are the things that make something worth eating. And worth cooking' Nigel Slater Nigel Slater's sumptuous recipes are not about making fancy stocks and sauces or perfecting spun-sugar baskets. They are about using the best quality ingredients to make food that is a joy to eat. Freshness, simplicity and flavour: these are what count for Nigel Slater in the easy-to-follow and deliciously satisfying meals contained in Real Cooking. Nigel Slater is the Observer's food writer, writing a month column for Observer Food Monthly. Real Fast Food was shortlisted for the Andre Simon Award while The 30-Minute Cook was nominated for both the Glenfiddich and Julia Child Awards. In 1995 he won the Glenfiddich Trophy and he has twice won the Cookery Writer of the Year Award as well as being named Media Personality of the Year in the 1996 Good Food Awards. His other bestselling books include Real Fast Puddings, Real Food, Appetite and The Kitchen Diaries.

Time to Eat

Three Ingredient Baking Following on from the success of Real Fast Food, this book satisfies both our appetite for quick home cooking and our imagination for food from other lands. It is aimed at those who want to recreate the food eaten on their travels, but find most recipes off-puttingly complicated, and the ready-made meals on the supermarkets bland and dull by comparison. This book contains 250 recipes and hundreds of ideas for the best fast food from many cuisines, including Indian, Thai, Chinese, Middle Eastern and Mexican.

The Pudding Club Book This guide takes 100 simple classics and casts aside the insecurities of normal recipes. Ingredients are listed, followed by a suggestion of how much you might need. It includes a
helpful section on where to get hold of everything worth eating.

English Seafood Cookery, Real Fast Food, Summer Cooking, Real Fast Puddings, a Book of Mediterranean Food As heard on BBC Radio 2's Chris Evans Breakfast Show . . . Why not rival the Bake Off Professionals the simple way, with just three ingenious ingredients? · Make deliciously decadent golden shards of honeycomb to fold into ice cream or pile high on a showstopper cake. · Magically fluffy scones for a quintessentially quick cream tea. · Your very own slice of the tropics with dark chocolate and coconut bounty bars. · Or bake crisp, light-as-a-pillow palmier pastries. Delicious French 'palm trees' filled with cinnamon sugar. ----------- This book makes baking easier than you ever thought possible, with 100 surprising and brilliantly simple recipes for cakes, biscuits, breads, desserts, savoury bakes and frozen treats. No long lists of ingredients here! These are fast, fun and affordable recipes to suit busy lives, small budgets, total beginners, and anyone looking to whip up something delicious at the very last minute, including gluten- and guilt-free options. Once you discover the alchemy of Three Ingredient Baking, you won't look back. 'Being a star baker? It's so simple . . . recipes that use just three ingredients to make fabulous showstoppers without any fuss' Daily Mail 'We're amazed that you can make so many delicious cakes, bakes and puddings with just three ingredients' Good Food 'Have a sweet tooth but don't have the time or equipment for complicated baking? This book might just have the answer.' The Independent

Christmas at Rachel’s Pudding Pantry (Pudding Pantry, Book 2) There is nothing quite like the smell of a scrumptious steak and ale pie cooking in the oven. There perhaps isn't anything better than the first taste of a caramel and coffee éclair. From Britain's favourite expert baker comes a mouth-watering new book
about two of our nation's obsessions: pies and puddings. Paul Hollywood puts his signature twist on the traditional classics, with easy-to-follow, foolproof and tantalising recipes for meat and potato pie, pork, apple and cider pie, lamb kidney and rosemary suet pudding, sausage plait and luxury fish pie. He will show you how to create inventive dishes such as chicken and chorizo empanadas, chilli beef cornbread pies and savoury choux buns. If that isn't enough, here you will find his recipe for the Queen of puddings, as well as spiced plum pizza, chocolate volcanoes and apple and Wensleydale pie. There are also regional recipes like Yorkshire curd tart and the Bedfordshire clanger, and a step-by-step guide to all the classic doughs from rich shortcrust to choux pastry. Paul Hollywood's Pies and Puds is simply a must-have. Whether you're a sweet or a savoury person, a keen novice or an expert baker: it's time to get baking pies and puds.

Meal in a Mug Mary Berry makes cooking for gatherings of family and friends easier with over 160 recipes that work well for both small and large numbers of guests. Discover how she cooks for her family and friends during the Christmas party season, and for other occasions and celebrations throughout the year. Her timeless guidance and expert tips will help you cater smoothly and successfully on a small scale for dinners and lunches around a table, or on a larger scale for drinks parties, buffets and teatime. Adapting quantities is made easy. Each recipe provides two sets of ingredients for serving either 6 or 12 guests, plus there is new, detailed advice on how to scale up recipes for any number. Discover tips for preparing in advance and simple shortcuts and cook up a feast the stress-free way.

Real Food An enticing collection of 200 stylish ways to end a meal each ready to devour in under 30 minutes. In the indispensable companion to his REAL
FAST FOOD, food writer Nigel Slater focuses on easily executed desserts. From blackberries steeped in red Barolo to bread and butter pudding, Slater's signature style and wit shine through. Line art throughout.

7 Ways Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!'

BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

Real Fast Puddings Lecturers, why waste time waiting for the post to arrive? Request and receive your e-inspection copy today! Writing good essays can be a real challenge. If you need a helping hand (or simply want to improve your technique) this book sets out proven approaches and techniques which can help everyone write good essays. Extensively revised and updated, this 4th edition includes new material such as: A chapter on essay planning, focusing on literature searching (using online materials), note-taking and formulating an argument A comparison of essay writing to exam writing The use of academic language, vocabulary and register, and its 'accuracy and appropriateness' A new Companion Website providing additional activities, downloads and resources. The authors focus on answering key questions you will face.
when preparing essays - What do tutors look for when marking my essay? What kind of skills do I need as I progress through my course? How can I avoid inadvertent plagiarism? What are the protocols for referencing? Encapsulated in easy to digest summaries, this edition shows you how to approach different types of essay questions, addresses common worries, and provides extensive use of worked examples including complete essays which are fully analysed and discussed. Visit the Companion Website at www.uk.sagepub.com/redman/ for a range of free support materials! Good Essay Writing is highly recommended for anyone studying social sciences who wants to brush up on their essay writing skills and achieve excellent grades. SAGE Study Skills are essential study guides for students of all levels. From how to write great essays and succeeding at university, to writing your undergraduate dissertation and doing postgraduate research, SAGE Study Skills help you get the best from your time at university.?

Nigella Christmas As well as advice about cooking equipment and useful tips about how to get fantastic results in the Aga oven, each recipe also has instructions for the conventional oven to ensure perfect results for all puddings. The book is illustrated throughout.

Nadiya Bakes Please be upstanding, ladies and gentlemen, for the greatest puddings that this fair land has to offer! Celebrating the gooiest, yummiest, sweetest treats that made Britain great, this new cookbook lets you in on the secrets of the best desserts in the country. From steamed sponges (chestnut and chocolate pudding) to classic crumbles (apple, blackberry and cinnamon), forgotten creations such as Lord Randall's pudding and school dinner favourites like jam roly poly, through chocoholic delights to perfect rice pudding and vintage Christmas pudding, this book is a genuine pud-lover's delight.
With 150 foolproof, tried-and-tested dessert recipes, plus easy instructions and colour photographs, this is the essential pudding cookbook from the real experts.

The 30-minute Cook 'Deserves a place on everyone's kitchen shelf' - Sophie Grigson Fish is becoming increasingly popular with the British who are learning to appreciate its enormous variety, versatility and its value as an essential part of a healthy diet. Drawing on culinary traditions from around the world, Rick Stein presents the special recipes he serves at his Seafood Restaurant in Padstow, and, by sharing the secrets of his most popular dishes, encourages us to cook seafood in new and exciting ways.

Leon: Baking & Puddings In this magnificent guide to England's cuisine, the inimitable Clarissa Dickson Wright takes us from a medieval feast to a modern-day farmers' market, visiting the Tudor working man's table and a Georgian kitchen along the way. Peppered with surprises and seasoned with wit, A History of England Food is a classic for any food lover.

English Seafood Cookery Infuse your baking with a sprinkle of glitter, a rainbow of colours and a menagerie of woodland creatures with the help of this unique baking book from everyone's favourite Great British Bake Off finalist, Kim-Joy! If you've ever wanted to know how to bring your baking to life, Kim-Joy will show you how in this fun and practical book. As well as basic cake mixes, biscuit doughs, fillings/frostings and decorating techniques, she shares 40 of her wonderfully imaginative designs for iced biscuit creatures, big occasion cakes, character macarons and meringues, ornate breads and showstopping traybakes. Recipes include step-by-step photography and adorable illustrations accompanied by little messages of positivity throughout. Whether you want to learn how to make a llama cookie, a cat paradise cake, a panda-madeleine or a choux-bun turtle, there's
something here to capture your imagination and spread a little (Kim-)Joy!

Once Upon a Chef, the Cookbook The definitive baking collection from the undisputed queen of cakes. This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

Baking with Kim-Joy Pre-order Nadiya's brand new cookbook now. It's what we've all been waiting for, Nadiya's return to her true love, baking. Learn to bake incredible cakes, pastries, pies and puddings for every occasion with Nadiya's simple and achievable recipes. In true Nadiya fashion these bakes include the classics and mouth-watering twists that will become your sweet staples for every birthday party, afternoon treat, lunchbox snack, dessert and even dinner. These recipes will be your favourites for every day and for every celebration. Our beloved Bake Off winner has created your ultimate baking cookbook to conquer cakes, biscuits, traybakes, tarts and pies, showstopping desserts, breads, savouries, and even 'no-bake' bakes. Some of Nadiya's deliciously easy recipes you can achieve at home include: · Strawberry and Clotted Cream Shortcakes · Raspberry Amaretti Biscuits · Portuguese Custard Tarts · Honey Cake with a Salted Hazelnut Crumb · Buttermilk Baked Chicken · Cheats Sourdough · Spiced Squash Strudel . . . and much, much
Fast Cooking You'll love Nadiya's brand new cookbook, packed with over 100 time-saving and mouth-watering recipes. WITH ALL THE RECIPES FROM NADIYA'S BBC 2 COOKERY SERIES 'This collection of speedy, oven-ready recipes is full of good ideas. It is a friendly hand on the shoulder for anyone too busy or tired to cook' Sunday Times Feeding a family and juggling a busy work load can be really tricky so Nadiya has crafted over 100 recipes that will teach you how to be time-smart in the kitchen. Featuring recipes that are both quick and easy to make, as well as those that have shortcuts to creating second - and even third - delicious meals without any additional preparation, Nadiya will share with you all her tips and hacks for making meal prep as simple as possible. You'll be able to make all the delicious recipes from Nadiya's BBC2 show including: · Savoury French Toast · Goats Cheese Tart · Baked Bean Falafel · Apple Palm Pies Each recipe also includes how long it will take to prepare and cook, making planning easy. Spin leftovers into completely new meals, learn the most effective way to use your freezer and discover just how easy it can be to batch cook without needing to have the same meal every night. Covering breakfast, lunch, dinner, desserts and basics - with recipes that will give you leftovers to have as snacks in between - Nadiya shows you how she manages to always have home-cooked food at hand for her family. Nadiya will show you how you can always make time to cook and eat delicious food. AS SEEN IN THE TIMES Praise for Nadiya Hussain: 'A national treasure' Independent 'She's baked her way into our hearts and hasn't stopped since' Prima 'The best kind of cookbook . . . you can read it like a novel' The Times 'One of our favourite ever bake off winners'
Sunday Mirror 'Ideal dishes to serve at family get-togethers' Daily Mail

Real Fast Puddings 'Leon is the future.' - The Times
Claire Ptak, co-author of Leon: Baking & Puddings, baked Prince Harry and Meghan Markle's wedding cake. Leon: Baking & Puddings contains more than 100 sweet and savoury recipes for all occasions, all year round, for everyone from the novice cook to the baking aficionado. Following the Leon principle that what tastes good can also do you good, three-quarters of the recipes are sugar, dairy, wheat or gluten free - so there's plenty to indulge in even if you have a food allergy, an intolerance or one eye on your waistline. Contains recipes for every day to enjoy as often as you like, such as granolas, cakes, breads and pizzas, as well as recipes for all sorts of special occasions, from birthdays and Christmas to weddings and even funerals. Flourless chocolate fudge cake, toffee apples, caramelized onion and olive tart, plum ice-cream - there is something in here to tickle every fancy.

Real Fast Food Since its publication in 1998, this ground-breaking classic has become the essential food book to have both on the kitchen shelf and the bedside table. From sausages to ice cream, potatoes to garlic, it covers the renowned Nigel Slater's indispensable signature dishes, including The Stickiest Ever Chicken Wings, Baked Goat's Cheese and Pesto in Filo Pastry, Smoked Mackerel Dauphinoise, and the classic Bacon Butty. In his signature unpretentious style, Nigel finds good things to make using every kind of ingredient, from mass produced white bread to the finest Italian loaves. Featuring accessible and inspiring recipes packed with flavor and accompanied by passionate lively writing, this attractive reissue edition is ideal for any home cook.

Mary Berry's Traditional Puddings and Desserts From
the author of the No.1 Bestseller

Paul Hollywood's Pies and Puds A collection of quick and delicious puddings and snacks made simply and with the freshest of ingredients. The book is divided into four seasonal parts.

Real Fast Puddings

Eat – The Little Book of Fast Food 'Leon is the future' - The Times Sales of meat-free products now make up almost 60 per cent of LEON's sales. Leon: Fast Vegetarian enables you to make the most of the fresh vegetables available in markets, allotments, veg boxes and supermarkets. The philosophy at the heart of this book is about cooking and eating delicious, healthy fast food made from sustainable ingredients. Eating less - or no - meat has become key to the way many of us cook and this collection of more than 150 really simple, really fast recipes, is a treat for vegivores everywhere. The first part of the book offers Star Turns, those vegetable-based dishes that can stand alone as a whole meal, with ideas for Breakfast & Brunch, Pasta, Grains & Pulses, Pies & Bakes, Rice & Curry and Kids while the second part, Supporting Cast, explores accompaniments and smaller plates with chapters on Grazing Dishes, Sides, and Pickles, Salsas, Chutneys & Dressings.

A History of English Food Washington Post Bestseller! – Jenn Segal’s Family-Friendly Healthy Cookbook If you’re a fan of Chrissy Teigen, Skinnytaste, Pioneer Woman, or Oh She Glows cookbooks, you’ll love Once Upon a Chef Become the favorite family chef: Once upon a time Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried-and-true chef skills with delicious, fresh, and approachable ingredients for family-friendly meals. In Jenn’s book she shares 100 recipes
that will up your kitchen game while surprising you with their ease. With the authority of a professional chef and the practicality of a busy working mom, Jenn teaches you to improve your cooking one recipe at a time, with helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. The healthy cookbook for every meal of the day: Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles Simple soups, salads, and sandwiches for ideal lunches (try the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches) Entrées the whole family will love like Buttermilk Fried Chicken Tenders Tasty treats for those casual get-togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans Go-to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake If you have used recipes from Magnolia Table or Smitten Kitchen, you will want to own Once Upon a Chef: Flip through the pages of this book, and you'll want to make every recipe—whether it's an easy family dinner your kids will love, an indulgent dessert for someone special, or fun cocktails and appetizers for your friends. This is the book you'll turn to again and again, and with Jenn by your side in the kitchen, every meal will taste like the best night out!

Real Fast Desserts *Doors open at Rachel’s Pudding Pantry again for Christmas!* Cosy up with the new novel in the Pudding Pantry series, full of love, laughter, kisses under the mistletoe, and plenty of delicious pudding!

Mary Berry's Cook Up a Feast From the BBC One presenter and author of ‘The Kitchen Diaries’, this beautiful and easy-to-use book contains over 600 recipe ideas and is your essential go-to for what to cook every day.
Real Cooking THE #1 FASTEST SELLING NON-FICTION BOOK IN THE UK Slimming food has never tasted so good; the must-have first cookbook from the UK's most visited food blog. Sharing delicious home-style recipes with a hugely engaged online community, Pinch of Nom has helped millions of people to cook well and lose weight. The Pinch of Nom cookbook can help novice and experienced home cooks enjoy exciting, flavourful and satisfying meals. Accessible to everyone by not including diet points, all of these recipes are compatible with the principles of the UK's most popular diet programmes. There are 100 incredible recipes in the book, 33 of which are vegetarian. Each recipe has been tried and tested by twenty Pinch of Nom community members to ensure it is healthy, full of flavour and incredibly easy to make. Whether it’s Cumberland Pie, Mediterranean Chicken Orzo, Mexican Chilli Beef or Chicken Balti, this food is so good you’ll never guess the calorie count. This book does not include ‘values’ from mainstream diet programmes as these are everchanging. Instead the recipes are labelled with helpful icons to guide you towards the ones that suit you best – whether you’re looking for something veggie, fancy a fakeaway, want to feed a family of four or have limited time to spare. Kate Allinson and Kay Featherstone owned a restaurant together in The Wirral, where Kate was head chef. Together they created the Pinch of Nom blog with the aim of teaching people how to cook. They began sharing healthy, slimming recipes and today Pinch of Nom is the UK's most visited food blog with an active and engaged online community of over 1.5 million followers. Showing that dieting should never be a barrier to good food, Pinch of Nom is the go-to home cookbook for mouthwatering meals that tick all the boxes.

Real Good Food

5 Ingredients - Quick & Easy Food Charmingly designed
and perfectly approachable, here are eighty simple recipes for delicious, healthy food that require nothing more than a mug and a microwave. For anyone who can’t cook, won’t cook, or doesn’t have the time to cook—but still wants a fresh, delicious meal instead of takeout or packaged, processed food when they’re eating alone—here is the answer. All you need for real food, really fast, is a large mug, a microwave, a handful of ingredients, and a spoon. Whether you’re cooking in a pocket-sized apartment, a crowded dorm, or an office kitchenette, here are quick and clever recipes for breakfast, lunch, dinner, dessert, and snacks. Squeezing a home-cooked breakfast into your morning dash is no problem with Peanut Butter and Jam Porridge, Eggs Florentine with Hollandaise, or seed- and fruit-packed Breakfast Muffins. And no more sad office salad: whip up Spicy Lentil and Bacon Soup, Pea and Pesto Soup, and Shrimp Laska in the office kitchen for lunch, with a side of Honeyed Carrots or Garlicky Mushrooms! Chicken Korma, Thai Shrimp Curry, Wild Mushroom Risotto, Chili con Carne, and Sweet Potato and Chickpea Tagine make healthy, quick, and delicious dinners that easily trump overpriced takeout or preservative-laden frozen food. And mug baking is a piece of cake with Chocolate and Pistachio Brownies, White Chocolate and Lime Cheesecake, Berry Crumble, Sticky Gingerbread, and much more. Finally, don’t forget the more conventional (but no less delicious) mug treats: Ultimate Hot Chocolate, Mulled Cider with Ginger, and Vanilla Latte. Yum! You will be in and out of the kitchen, cravings fully satisfied, in five minutes or less!

Leon: Fast Vegetarian INCLUDING RECIPES FROM JAMIE'S HIT CHANNEL 4 TV SHOW KEEP COOKING FAMILY FAVOURITES
Make everyday meals more exciting with the No. 1 bestselling cookbook, featuring 120 exciting and tasty new recipes ______ Jamie has done his research to find out exactly what we, as a nation, love to eat. He's taken 18 of our favourite ingredients and created
7 new, easy and delicious ways to cook them. We're talking about those meal staples we pick up without thinking - chicken breast, salmon fillet, mince, eggs, potatoes, broccoli, mushrooms, to name but a few. Jamie will share 7 achievable, exciting and tasty ways to cook each of these hero foods, requiring minimal time, effort and a maximum of only 8 ingredients.

Jamie's fun, delicious and nutritious recipes include:

· Crispy Salmon Tacos · Prosciutto Pork Fillet · Pepper & Chicken Jalfrezi · Mushroom Cannelloni · Beef & Guinness Hotpot · Broccoli & Cheese Pierogi

With everything from fakeaways and traybakes to family and freezer favourites, you'll find bags of inspiration to help you mix things up in the kitchen. Discover 7 Ways, the most straight-forward cookbook Jamie has ever written.

Readers can't stop cooking from Jamie's brilliant 7 Ways: 'The new 5 Ingredients!' · 'By far the best cook book I have ever bought' 'Might just be the best Jamie book ever' · 'The best book ever' 'One of Jamie's best ideas' · 'The best cook book I've owned' 'Best Jamie book ever' · 'My favourite Jamie Oliver book' · 'Easy, achievable and delicious; Oliver has created another fail-safe cookbook for families and those of us who are stretched for time' Daily Telegraph 'This is perfect for anyone stuck in a cookery rut and in need of some inspiration' Daily Mail 'Simple, affordable and delicious food designed for all the family' i 'Cooking dinner just got easier (and tastier) with Jamie’s brilliant new book 7 Ways' Mail on Sunday

Mary Berry's Baking Bible A delicious collection of easy-to-follow dessert and pudding recipes from one of the best-known cookery writers in the UK, Mary Berry

Using her expertise of traditional family cooking, Mary Berry in Traditional Puddings and Desserts shows how to make over 160 puddings and desserts, from old favourites, to variations on classic recipes and new mouth-watering ideas. Choose from a variety of pies, tarts, cakes, meringues and
ice creams. A visual recipe chooser makes it easy for you to select a dish to suit your mood. Tips and techniques, such as how to make a pastry and decorate with chocolate, will help you hone your skills to perfection. Plus, preparation tips help you save time in the kitchen. Essential for anyone who likes their meals to end with a real treat! All recipes previously published in Mary Berry's Complete Cookbook.

The Secrets of Aga Puddings Jamie's most straightforward cookbook yet . . . It's perfect for quick and easy meals for every day of the week. Even the busiest of us will be able to master dishes to bring the house down! Jamie's CHANNEL 4 series Quick and Easy Food is BACK on Monday nights at 8pm, find all the recipes . . . and more inside. __________ 'Our favourite new recipe book . . . Simple suppers from the nation's favourite chef' Sainsbury's Magazine __________ With just FIVE ingredients that have maximum flavour and minimum fuss, you'll be cooking exciting food that's ready in less than 30 minutes . . .

- **ITALIAN SEARED BEEF.** Thinly sliced strips of rump steak: golden and blushing in the middle, with pesto, spicy rocket, pine nuts and creamy layers of Parmesan.
- **AUBERGINE PENNE ARRABBIATA.** A beautiful, super spicy Italian dish that's perfect for midweek. Aubergine quarters cooked in red chilli, garlic and tomatoes over penne pasta.
- **AMAZING DRESSED BEETS.** A delightful summer salad: colourful beetroots, sweet slices of clementine, fresh tarragon and walnuts and creamy goats cheese.
- **SPEEDY SPICED PRAWN SOUP.** A weekday treat, made at home in just 20 minutes. Creamy coconut milk and korma paste with basmati rice, spring onions and delicious prawns. __________ 'This is Oliver's best book in years' The Sunday Times 'Jamie Oliver returns with the second series, focussing on easy family-centric cooking . . . he's stripped back to basics and all the better for it.' The Sunday Telegraph
Pride and Pudding The nation’s queen of home cooking brings her foolproof, delicious approach to quick fix recipes. In this brand-new, official tie-in to the major BBC Two series, Mary shows how being in a rush will never be a problem again. Find brilliant 20- and 30-minute meals and enjoy wonderful dishes that can be swiftly assembled and then left to cook away while you do something else. Mary’s utterly reliable, always delicious fast dishes tempt any tastebuds and her no-fuss expertise means you can cook from scratch and put mouth-watering home-cooked food on your family’s table without compromising on quality or freshness. This stunning cookbook, packed with colourful photography, includes over 120 new recipes, including all the recipes from the series, plus Mary’s trademark no-nonsense tips and techniques for getting ahead in the kitchen so cooking is always stress-free. Looking for a fast, satisfying supper? There’s Crumble fish pie, Lamb tagine with preserved lemon or Pan-fried spiced falafels. Something special for Sunday lunch or dinner with friends? Roast Venison fillet and peppercorn sauce, 30-minute Beef ragu or Roast fillet pork with sage and mustard sauce followed by Upside-down rhubarb pudding. With Mary’s trusted advice and recipes, discover how easy fantastic fast cooking can be.

Great British Puddings Step inside Rachel's Pudding Pantry, a place where love, laughter and scrumptious bakes bring everyone together. ‘Cosy and uplifting – a real treat!’ Debbie Johnson ‘Family, friendships, farming and fabulous food. The Pudding Pantry is perfect!’ Sunday Times bestseller Heidi Swain

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